

**NEBRASKA FOOD CODE,
Rev April, 2003**

6-201.17 Walls and Ceilings, Attachments.

(A) Except as specified in ¶ (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable.

(B) *In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.*

6-202.12 Heating, Ventilating, Air Conditioning System Vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

6-304.11 Mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health nuisance or unlawful discharge.

Ventilation

Ventilation is necessary to remove smoke, fumes, and obnoxious odors in all areas of a food service establishment. Mechanical exhaust systems are required above cooking equipment that atomize grease, create heat, fumes, or odors, or produce vapors, and over hot water sanitizing dishwashing machines (**see Exhaust Hoods.**)

Adequate ventilation shall be provided to maintain the comfort level of employees and ensure reasonable shelf life of the food in storage.

If ventilation is provided using exterior doors and windows, they must be screened with insect-proof materials. Exterior doors must be self-closing in order to keep pests out. Exterior doors and windows must be tight closing and have proper weatherstripping and thresholds in place to keep pests from entering the building.

In areas where doors are left open for prolonged periods, or opened and closed frequently and where screening is not practical, the use of air curtains is recommended. Air curtains are mechanical devices which force a strong current of air downward over the door opening when activated. The air current is difficult for flying insects to penetrate.

Heating and air conditioning registers and vents should not be located directly over food preparation or storage locations. When determining location for cold air returns, avoid dusty locations such as bakery preparation areas and dough mixers.

Bathrooms and employee locker/dressing rooms need to be mechanically ventilated to the outside. Power vents should be activated by the same switch as lighting.